

# Springs 15<sup>th</sup> Birthday Recipes

Renowned chef Don Hancey is cooking up a storm of fresh, seasonal, local produce. Taste your way through Springs and recreate these dishes at home!

## Springs Asian Prawn Salad

### Ingredients

10 u/6 Shark Bay wild tiger prawns  
50g Rice vermicelli noodles  
1 Packet crispy Asian noodles  
1 Lime  
50g Bean shoots  
Sugar snap peas  
1 Small chilli  
15g Coriander  
5ml Fish sauce  
10ml Soy sauce  
1 Crushed garlic clove  
5g Sugar  
10mls Peanut oil

### Method

1. Blanch prawns in salted water and refresh in ice cold salted water. Peel and set aside.
2. Soak rice vermicelli noodles in cold water till soft.
3. Bring pot of salted water to boil then place noodles into boiling water for 4 mins.
4. Remove and refresh noodles in ice water.
5. Once cold drain noodles, pour peanut oil over noodles and gently mix until lightly oiled.
6. Place fish sauce, soy, lime juice, crushed garlic and sugar into a separate bowl, mix until sugar is dissolved.
7. Fine slice chilli's and sugar peas add to the bowl.
8. Rough chop coriander place in same bowl.
9. Wash bean shoots place in bowl.
10. Add rice vermicelli noodles to bowl, add prawns and gently mix. Drizzle sauce over noodles, gently mix.
11. Sprinkle a generous amount of crispy Asian noodles.

**Tip:** Use pre-cooked prawns for quicker/easier prep!

## Mini WA Beef Burger Sliders (Makes 16)

### Ingredients

1 kg Beef mince, mid-range fat content  
2 Carrots finely chopped  
3 Sticks celery finely chopped  
2 Red onions finely chopped  
1 tbsp Dijon mustard  
1 Clove garlic, crushed  
1 tsp Black pepper, finely ground  
½ tsp Salt, finely ground  
4 Eggs  
16 Mini brioche burger buns  
8 Slices of WA cheddar cheese,  
4 Pickled cucumbers, sliced/optional  
Tomato sauce and whole egg mayonnaise  
Peanut oil

### Method

1. In a large mixing bowl, add the beef mince, vegetables, Dijon mustard, eggs, crushed garlic, pepper and salt.
2. Mix using your hands until well combined.
3. Divide the beef mixture into 16 equal portions (approx 65-70g each).
4. Shape each portion into a small burger patty and set aside.
5. If making in advance, cover and place into the refrigerator until required.
6. Prepare the burger toppings by slicing the brioche buns and cheese slices in half.
7. Heat a dash of olive oil in a large non-stick frying pan over medium-high heat. Add the burger patties and cook for 3-5 minutes per side, or to your liking.
8. Just before the end of the cooking time toast the brioche buns for about 1 minute.
9. Assemble the sliders, add mayyo and tomato sauce, burger patty, cheese slice and a pickled cucumber.
10. Finish with the top half of the bun and skewer with a bamboo pick to hold everything in place.

**Serve!**

## Mt Barker Chicken Mini Skewers (Makes 15)

### Ingredients

200g Mt Barker boneless skinless thighs  
2 Red onions  
2 Red, 2 yellow and 2 green capsicums  
Sumich olive oil  
Bbq sauce squeeze bottle  
Sesame oil  
Salt and Pepper

### Method

1. Soak skewers in water for 30 mins.
2. Cube up chicken thigh.
3. Lightly marinate in olive oil, sesame oil and a splash of bbq sauce.
4. Cut onion capsicums into wedges.
5. Thread onto skewers.
6. Pan fry on medium heat or grill on bbq, until cooked through.
7. Lightly season with salt and pepper.

**Tip:** Use rosemary stems from your garden instead of skewers - saves money and adds a beautiful taste.

## Springs Fresh Fruit Mess (Serves 4)

### Ingredients

2 WA mangos, ready to eat or frozen pieces  
1 Punnet of strawberries  
1 Punnet of blue berries  
2 Carnarvon sweeter bananas  
100ml Caramel or chocolate sauce  
250ml Cream, whipped to medium peaks  
¼ Cup chopped walnuts, lightly toasted  
4 Meringue nests, roughly broken  
Sweetheart sprinkles  
Chocolate cones  
Fresh mint for garnish

### Method

1. Dice up mangos (if using fresh) and slice the bananas.
2. In your serving glasses add cream, strawberries, blueberries, sliced bananas and mango, add more cream, broken meringue and a drizzle of caramel or chocolate sauce.
3. Sprinkle with chopped walnuts, or your favourite nuts.
4. Garnish with fresh mint, sprinkles and chocolate cones.

**Tip:** Use fruits that are in season!

Recipes created by Don Hancey  
WA Food Ambassador



**Springs**  
SHOPPING CENTRE BEECHBORO